



CALLEBAUT®
BELGIUM 1911

CHD-S1ZPEBIO-U73

Product specification according to the legislation of EU

Product Specification

Legal denomination :	Organic couverture dark chocolate
Certification	Bio-EU certified CERTISYS BE-BIO-01 Certified HALAL
Commercial name :	Zestina Peru
Article :	CHD-S1ZPEBIO-U73
Commodity code for EU :	1806.9039

This is a preliminary product specification, not to be used as final product specification
'Belgium' refers to the country of the brand.

Typical composition

organic cocoa mass Peru; organic cane sugar; organic cocoa butter; emulsifier: organic sunflower lecithin; organic natural Bourbon vanilla powder

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Organic ingredients from non-EU agriculture

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Delivery form

	EAN	Net weight
UC	5410522753288	1,000 KG
BOX	5410522753271	6,000 KG
Shape		Callets
Amount		1KG/UC
Amount per box/bag/each		6UC/BOX
Amount per pallet		64BOX/PAL
Order quantity 6 KG (or multiply of this)		

Packaging information

Packaging unit	Packaging material	Identification code
UC	Bag	07-O
BOX	Box	20-PAP

Chemical limits

			Ref.Method
MOISTURE	max 1 %		IOCCC1(1952)
TOTAL FAT CONTENT	38,5 %	+/- 1,5	IOCCC14(1972)

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Physical limits

Particle size : max. 3 % of the dry fatfree substance is > 30 micron.

Ref.Method

IOCCC38(1990)

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5.000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMS	max 10/g
E.COLI	not detected/g
SALMONELLAE	not detected/375g

Ref.Method

ISO4833
ISO7954
ISO7954
ISO21528-2
ISO4832
ISO16649-2
ISO6579-1

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

24 Month (s) after production date under below recommended storage conditions

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	546 kcal	VITAMIN C L-ASCORBIC ACID	0,223 mg
ENERGY VALUE RI	27,3 %	VITAMIN C RI	0,3 %
ENERGY VALUE	2.285 kJ	VITAMIN D CALCIFEROL	1,807 µg
TOTAL FAT	38,5 g	VITAMIN D RI	36,1 %
TOTAL FAT RI	55,0 %	VITAMIN D (IU)	72
SATURATED FATTY ACID	23,1 g	VITAMIN E ALPHA-TOCOPHEROL	3,283 mg
SATURATED FATTY ACID RI	115,5 %	VITAMIN E RI	27,4 %
MONO UNSATURATED FATTY ACID	12,4 g	VITAMIN E (IU)	5
POLY UNSATURATED FATTY ACID	1,3 g	FOLATE	14,674 µg
TRANS FATTY ACID (TFA) TOTAL	0,0 g	FOLATE RI	7,3 %
CHOLESTEROL	0,0 mg	PHOSPHORUS	248,8 mg
AVAILABLE CARBOHYDRATES	35,6 g	PHOSPHORUS RI	35,5 %
AVAILABLE CARBOHYDRATES RI	13,7 %	IRON	17,83 mg
SUGARS (MONO+DISACCHARIDES)	31,9 g	IRON RI	127,4 %
SUGARS (MONO+DISACCHARIDES) RI	35,4 %	MAGNESIUM	156,6 mg
POLYOLS	0,0 g	MAGNESIUM RI	41,8 %
STARCH	3,3 g	ZINC	2,09 mg
DIETARY FIBRE	11,9 g	ZINC RI	20,9 %
TOTAL PROTEIN	7,5 g	IODINE	0,00 µg
PROTEIN RI	15,0 %	IODINE RI	0,0 %
MILK PROTEIN	0,0 g	CALCIUM	46,4 mg
SALT	0,02 g	CALCIUM RI	5,8 %
SALT RI	0,3 %	CHLORIDE	11,74 mg

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SODIUM	6,9 mg	CHLORIDE RI	1,5 %
ORGANIC ACIDS	1,05 g	POTASSIUM	704,6 mg
TOTAL ALKALOIDS	0,76 g	POTASSIUM RI	35,2 %
POLY HYDROXYPHENOLS	1,91 g	MANGANESE	0,00 mg
ALCOHOL	0,00 g	MANGANESE RI	0,2 %
VITAMIN A RETINOL	16,234 µg	FLUORIDE	0,15 mg
VITAMIN A (IU)	54	FLUORIDE RI	4,2 %
VITAMIN B1 THIAMIN	0,125 mg	SELENIUM	5,66 µg
VITAMIN B1 RI	11,4 %	SELENIUM RI	10,3 %
VITAMIN B2 RIBOFLAVIN	0,125 mg	CHROMIUM	73,79 µg
VITAMIN B2 RI	8,9 %	CHROMIUM RI	184,5 %
VITAMIN B3/PP NIACIN/NICOTIN	0,993 mg	MOLYBDENUM	89,78 µg
VITAMIN B3 RI	6,2 %	MOLYBDENUM RI	179,6 %
VITAMIN B12 CYANO-COBALAMINE	0,000 µg	ASH CONTENT	1,73 g
VITAMIN B12 RI	0,0 %		

RI = Reference Intake

Allergens: presence as ingredient or through cross contact on production line

MILK PRODUCTS (EXCL. LACTITOL)	1	OATS	0
LACTOSE	1	RYE	0
EGGS AND PRODUCTS THEREOF	0	BARLEY (EXCL. GLUCOSE SYRUP)	0
SOY*	0	WHEAT IN. SPELT, EX. GL. SYRUP	0
FISH (INCL. SQUID)	0	HYBRIDIZED STRAINS OF CEREALS	0
CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB)	0	HAZELNUTS/FILBERTS (CORYLUS VAR.)*	0
SULPHUR DIOXIDE/ SULPHITES IN CONC	0	ALMONDS*	0
CELERY PRODUCTS	0	BRAZIL NUT*	0
PEANUTS*	0	CASHEW NUT*	0
FULLY REFINED PEANUT OIL/FAT	0	MACADAMIA/BUSH/QUEENSLAND NUT*	0
SESAME PRODUCTS (INCL. OIL/FAT)	0	PECAN NUT*	0
MUSTARD PRODUCTS	0	PISTACHIO*	0
LUPIN	0	WALNUT*	0
MOLLUSCS (INCL. ABALONE)	0	F. REF. NUT OIL/FAT, EX. PEANUT	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Other substances of interest

BEEF	0	CHESTNUT (CASTANEA VARIETIES)*	0
PORK	0	PINE/PINON/PIGNOLI NUTS (PINUS VAR.)*	0
CHICKEN	0	PILI NUT*	0
FRUCTOSE	1	SHEANUT*	0
MAIZE	0	HEARTNUT*	0
VANILLIN	1	CHINQUAPIN*	0

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Other substances of interest

ALCOHOL	0	LYCHEE NUT*	0
ASPARTAME	0	BEECH NUT*	0
BUCKWHEAT	0	BUTTERNUT*	0
GLUTEN>20 PPM	0	COCONUT*	0
BARLEY BASED GLUCOSE SYRUP	0	HICKORY NUT*	0
WHEAT B. GLUC. SYRUP INC. DEX.	0	LACTITOL	0
FULLY REFINED SOYBEAN OIL/FAT	0	NATURAL LATEX	0

Legend : 1 = present 0 = absent

*: excluding fully refined oil/fat

Dietary suitability information

SUITABLE FOR VEGETARIANS	1	SUITABLE FOR VEGANS	1
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Legend : 1 = suitable 0 = not suitable

"Suitable for vegans" is based on ingredients list and does not take into account possible cross contact during production.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	67,1 %	+/- 2
Dry fatfree cocoa solids	28,5 %	+/-1,5

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.
Recommended storage temperature: 12 - 20 °C

Kosher certification

Kosher Dairy

Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).

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